

## **Vegan Donuts (Holy Cow)**

Mix in a bowl:

- 2 cup warm water (but not too warm, otherwise it kills the yeast),
- 2 tablespoons active dry yeast,
- 2 cups white flour

Cover the bowl with plastic wrap and allow it to rise in a warm place, around 1 hour.

Mix together in a large bowl (or in the mixer):

- 8 tablespoons margarine (just soft, not melted)
- 4 tablespoons canola oil.
- 1.3 cups sugar and mix until fluffy and light.

Add:

- 1.5 cups of silken tofu
- 1 tablespoons vanilla concentrate
- 0.5 teaspoons salt
- 4 tablespoons soy milk and mix for about 3 minutes.

Add:

- 7 cups white flour and the
- flour-yeast mixture and beat in until the dough comes together.

Move to a greased bowl, turning over once to coat with oil.

Cover tight with plastic wrap and place in a warm place for about 2 hours until the dough has risen to about twice its size.

Punch down the dough, cover with a plastic wrap, and place in a refrigerator about 3 hours. The dough will continue to rise.

Turn out the dough on a lightly floured surface, and roll to about 1.5 cm thickness

With a donut cutter or with a cookie cutter, cut out donuts and place them on a cookie sheet lined with wax paper. Allow the donuts to rise until about doubled in size, 1-2 hours.

Fry.